

Here at Paper Plate Restaurant, we believe that taste should not take a backseat to presentation. We offer a selection of dishes that are inspired by the exotic and flavourful foods from both the old and modern streets of Vietnam. Fresh and brightly coloured dishes that are served up with family pride. We hope you enjoy your dining experience with us.

Chef Quan and The Nguyen Family

## Dine in Menu

PAPER PLATE

## CHEF'S MENU

6 for 66

Can't decide? Ask our friendly staff about our Chef's Menu for 66pp.

Min. 2 people..

## Small Starters

### Soft Rice Paper Rolls

**Pork Belly** cucumber, lettuce, herbs & red cabbage pickled w Mama's sauce **10**

**Smoked Salmon** lettuce, sesame seed and pickled ginger w ginger sauce **10**

**Grilled Zucchini**, mustard leaves, mushroom and pickled beetroot w peanut hoisin sauce **10**  
**NGF V**

**Classic Spring Rolls** (Prawns and Pork)  
Served w baby oak lettuce and herbs (5 per serve)  
**16 NGF** (Vegetarian Available)

**Imperial Spring Rolls**  
Prawn and Crab meat (3 per Serve) **16**

**Mekong Chicken Skewers** (contain peanut) **NGF**  
Served w smacked cucumber salad (3 per serve) **16**

**Sticky Master Stock Lamb Ribs**  
Served w fragrant herbs **21 NGF**

**Seared Scallop w Betel Leaf**  
Herbs, mango salad topped w baby shrimps **9 ea**

**Caramelised Chicken Wings**  
Spring onion, chilli, fried shallots **16**

**Twice Cooked Pork Belly**  
Served in Bao w pickled red cabbage and wasabi mayo **9 ea NGF**

**Bo La Lot**  
Minced Wagyu wrapped in betel leaf served w Banh Hoi and herbs **18**

**Salt n Pepper Silken Tofu**  
Served w spicy soy **17 V**

## Main Plates

**Cha Ca Hanoi**  
Pan-fried Rockling w turmeric & dill served w peanuts, fragrant herbs and vermicelli noodles **39**

**Caramelised Pork Belly Clay Pot**  
Soft boiled egg served w Jasmine Rice **36**

**Slow Cooked Beef Short Ribs**  
Watercress and pickled young papaya w ginger dressing served w Bao **38 NGF** (gluten free available)

**Lamb Shank Red Curry**  
Water chestnuts, kipfler potato, curry leaves, Lotus chips accommodate w jasmine rice **36**

**Crispy Skin Pork Hock**  
w caramelised tamarind sauce and Banh Hoi **37**

**Monk's Curry**  
Mushroom, young Jackfruit, snake beans, puffed tofu, sweet potato **33 V**

**Saigon Style Stir Fry**  
Chicken thigh fillet, broccoli, green beans, lemongrass paste **32**

## Salads

**Shredded chicken**, carrot, mixed mints, cabbage, red onion w homemade dressing **24**

**Seared Tasmanian Salmon** fragrant herbs, green apple, pomelo w ginger Nuoc Cham **26**

**Beef salad**, fine chopped rice paddy herb, mango, pickled Thai eggplant **25**

**Roast Pumpkin**, snow pea tendrils, pomelo, papaya, peanut and puffed wild rice **23 V**

**Vietnamese Crispy Pancake (Banh Xeo)**  
Pork and Prawn served w iceberg lettuce, fresh herbs and Nuoc Cham **25** (Vegetarian Available)

## Pho

**Chicken Pho 19 NGF**

**Sliced Beef Pho 19 NGF**

**Vegetarian Pho**  
Tofu, broccoli, mushroom and bok choy w vegetable broth **19 NGF V**

### Extras

- Chicken **5**  
- Sliced Beef **5**  
- Vegetables **5**

## Sides

**Sweet Potato Fries 7.5**

**Fried Rice**  
Chicken and Prawns (Vegetarian Available) **18**

**Jasmine Rice 3.5**

**Green Stuff Stir Fry**  
Broccoli, green beans, oyster mushroom, garlic w oyster sauce **15.5**

## Sweets

**Pandan Crème Brûlée**  
Served w seasonal fruits **13**

**Coconut Tapioca Pudding**  
Puffed rice, mango w Chai ice cream **13**

### Homemade Ice Cream

Coconut kumquat Sorbet **4 V**

Chai Ice Cream **4**



Salted Caramel Ice Cream **4**

V = Vegan

NGF = Not Gluten Free

Please note 10% surcharge will apply on public holidays

- All credit card payments will incur a minimum processing fee -

  @PaperPlateRestaurant  
www.paperplate.com.au

- Only key ingredients of a dish are mentioned in the descriptions

Please ensure you share any dietary requirements with us -